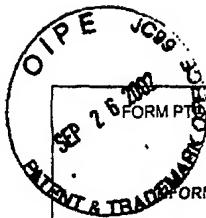


FORM PTO-1449 U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE INFORMATION DISCLOSURE STATEMENT BY APPLICANT (USE SEVERAL SHEETS IF NECESSARY)	ATTY. DOCKET NO. ORYXE.022A	APPLICATION NO. 10/084,237
	APPLICANT Frederick L. Jordan	
	FILING DATE February 26, 2002	GROUP 1714

U.S. PATENT DOCUMENTS							
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
CDT	/	2,818,417	12/31/57	Brown et al.			
	/	3,018,247	01/23/62	Anderson et al.			
	/	3,438,757	04/15/69	Honnen et al.			
	/	3,524,909	08/18/70	Braus et al.			
	/	3,655,833	04/11/72	Eggensperger et al.			
	/	3,920,661	11/18/75	Ramey et al.	260	270	
	/	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	
	/	3,991,012	11/09/76	Ramey et al.	260	45.75 N	
	/	4,000,113	12/28/76	Stephen	260	45.8 N	
	/	4,007,157	02/08/77	Ramey et al.	260	45.8 N	
	/	4,051,102	09/27/77	Ramey et al.	260	45.8 N	
	/	4,077,941	03/07/78	Stephen et al.	260	45.75 N	
	/	4,081,475	03/28/78	Spivack	560	55	
	/	4,089,842	05/16/78	Ramey et al.	260	45.75 C	
	/	4,093,566	06/06/78	Stephen	260	45.8 N	
	/	4,191,682	03/04/80	Ramey et al.	260	45.8 N	
	/	4,191,829	03/04/80	Ramey et al.	546	222	
	/	4,207,229	06/10/80	Spivack	260	45.8 NT	
	/	4,231,759	11/04/80	Udelhofen et al.	44	75	
	/	4,270,930	06/02/81	Campbell et al.	44	71	
CDT	/	4,274,835	06/23/81	Jordan	44	1 SR	
	/	4,670,021	06/02/87	Nelson et al.	44	66	
	/	4,734,519	03/29/88	Dunski et al.	560	75	
	/	4,806,675	02/21/89	Dunski et al.	560	75	
	/	5,024,775	06/18/91	Hanlon et al.	252	52 R	
	/	5,076,814	12/31/91	Hanlon et al.	44	450	

EXAMINER	<i>C. Jordan</i>	DATE CONSIDERED	9/03
*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.			



SHEET 2 OF 3

FORM PTO-1449	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. ORYXE.022A	APPLICATION NO. 10/084,237
INFORMATION DISCLOSURE STATEMENT BY APPLICANT (USE SEVERAL SHEETS IF NECESSARY)		APPLICANT Frederick L. Jordan	
		FILING DATE February 28, 2002	GROUP 1714

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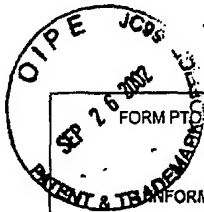
TC 1700

U.S. PATENT DOCUMENTS						
EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
CPT	5,826,369	10/27/98	Jordan	44	308	
CPT	6,193,766	02/27/01	Jordan	44	308	
CPT	4,504,499	3/12/85	Finnan, J.L.			

FOREIGN PATENT DOCUMENTS						
EXAMINER INITIAL	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION
						YES NO
CPT	WO0179398	25/10/01	PCT	C10L	1/18	

EXAMINER INITIAL	OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
CPT	"Oxidative Stability Index of Vegetable Oils in Binary Mixtures with Meadowfoam Oil," Terry, et al., United States Department of Agriculture, Agricultural Research Service, 1997.
	Scita, G. (1992) "Stability of β -Carotene under Different Laboratory Conditions". <i>Methods in Enzymology</i> , 213:175-185
	Academic Press, Berkeley, CA
	Scita, G. (1992) "Stability of β -Carotene under Different Laboratory Conditions". <i>J. Natr. Biochem.</i> 3(3):124-8
	Papadopoulos, K and Ames, J. (1995) "Proposal fo a mechanism for the inhibition of all-trans- β -cartontene autoxidation at elevated temperature by N-(2-phenylethyl)-3,4-diphenylpyrrole", <i>Food Chemistry</i> 54:251-253.
	Papadopoulos, K. and Ames, J. (1994) "Kinetics of all-trans- β -Carotene Degradation of Heating with and without Phenylalanine" <i>JAACS</i> 71:893-896
	Papadopoulos, K. and Ames, J. (1994) "Thermal Degrdtion of All-Trans- β -Carotene in the Presence of Phenylalanine" <i>J Sci Food Agric</i> 65:373-379
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	Arya et al. (1979) "Stability of β -carotene in isolated systems" <i>J. Fd. Technol</i> 14:571-578
	Desobry et al. (1997) "Comparison of Spray-drying, Drum-drying and Freeze-drying for β -Carotene Encapsulation and Preservation" <i>Journal of Food Science</i> 62:1158-1162
	Desobry et al. (1999) "Influence of Maltodextrin Systems at an Equivalent 25DE on Encapsulated β -carotene Loss During Stroage" <i>Journal of Food Processing Preservation</i> 23:39-55
	Selim et al. (2000) "Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices." <i>Food Chemistry</i> 71:199-206
CPT	Wagner, L.A. and Warthesen, J.J. (1995) "Stability of spray-dried Encapsulated Carrot Carotenes" <i>Journal of food Science</i> 60(5):1048-1053

EXAMINER 	DATE CONSIDERED 9/10/03
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SHEET 3 OF 3

FORM PTO-1449 U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. ORYXE.022A	APPLICATION NO. 10/084,237
INFORMATION DISCLOSURE STATEMENT BY APPLICANT		RECEIVED SEP 27 2002 TC 1700
(USE SEVERAL SHEETS IF NECESSARY)	APPLICANT Frederick L. Jordan	
FILING DATE February 26, 2002		GROUP 1714

EXAMINER INITIAL	OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
CDT	Desobry et al. (1998) "Preservation of β -carotene from Carrots" <i>Critical Reviews in Food Science and Nutrition</i> 38(5):381-396
	Jemas, B. (1981) "Study of the effect of some antioxidants on the stability of β -carotene in an ointment containing extracts from <i>Flos arnicae</i> and <i>Herba calendulae</i> " <i>Herba Pol.</i> 27(1):39-43 Inst. Przem. Zielarskiego, Pozan, Pol. (Published in Polish)(Abstract)
	Ochi et al. (1990) "Effects of tocopherols on deterioration of cookies blended with vegetables" <i>Nippon Shokuhin Kogyo Gakkaishi</i> . 37(1):39-44 Fac. Home Econ. Sci., Tokyo Kasei Univ., Tokyo, Japan (Published in Japanese)(Abstract)
	Zhedek et al. (1970) "Tetrahydroquinone derivatives as feed antioxidants" <i>Sin. Issled. Eff. Khim. Polim. Mater</i> 4:283-8 (Published in Russian)(Abstract)
	Zhedek et al (1971) "Synthesis and inhibiting properties of 3,4-dihydrosantoquin" <i>Zh. Prikl. Khim. (Leningrad)</i> 44(11):2599-600 (Published in Russian) (Abstract)
	Alekseev et al. (1972) "Inhibition of β -carotene oxidation in an aromatic solvent" <i>Izv. Akad. Nauk SSSR, Ser. Khim.</i> 2:312-16 (Published in Russian) (Abstract)
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CDT	Zhedek et al. (1971) "Efficient search for new antioxidants as stabilizers of carotene in dehydrated feeds" <i>Fiziol.-Biokhim. Osn. Povysh. Prod. Sel'skokhoz. Zhivotn.</i> 232-41 (Published in Russian)(Abstract)

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EXAMINER CDT	DATE CONSIDERED 9/03
*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.	